What's in Store Live (WISL) IDDBA 2023 Schedule at a Glance

	Sunday, June 4	Location
11:30 am - 12:15 pm	5 + 5 = A Perfect 10!: How To Build a Cheese Board Using 5 Senses and 5 Taste Elements Linda	Booth 2338, Workshop Stage
	Avila of Presenture & Reginald Pearson of Spec's	
12:00 pm - 4:00 pm	Salumi'd Charcuterie Board Building	Booth 2338, Education Live
12:00 pm - 5:00 pm	Scorpion Tasting (while supplies last) Angela Dassow, Ph.D.	Booth 2338, Bakery Area
12:30 pm - 1:00 pm	Through Stormy Seas: The Consumer Seascape Cara Ammon, Adam Brohimer, & Eric Le Blanc of	Booth 2338, Workshop Stage
	Category Partners	
1:15 pm - 1:45 pm	A "Fresh" Shopper Perspective on the Importance of Fresh at Retail John DuBois & Kathy Risch of	
	Acosta Group	
2:00 pm - 2:45 pm	Cheese and Wine Pairing Michael Landis of Michael Landis LLC & Gillian Ballance of Treasury Wine	
	Estates	
3:00 pm - 3:30 pm	Trends for Growth: NOW is the Best Time for Dairy, Deli and Bakery at Retail and Beyond Jonna	
	Parker of Circana	
3:45 pm - 4:15 pm	A Taste of the Future: What's Next for Robotics & Automation Jonah Bliss of Curbivore, Sahil	
	Sharma of Coco, & Darian Ahler of Vebu Labs	
4:30 pm - 5:15 pm	Cheesy Music Mash Ups Reginald Pearson of Spec's & Linda Avila of Presenture	
5:30 pm - 7:00 pm	Champions of Change Awards/WISL Sponsor Recognition Event	
	Monday, June 5	Location
11:00 am - 4:30 pm	CAKE'D Mystery Basket Challenge	Booth 2338, Education Live
11:15 am -11:45 am	The Evolving Decision-Making of the ISB Shopper - New Consumer Research Wade Hanson of	
	Technomic	
12:00 pm - 12:45 pm	The Sustainable Grazing Board: Real California Milk, a Model of Upcycling featuring California Milk	
	Cheeses and Dairy Products Sheri Allen of Artisanal Touch Events LLC & Cheryl Soares of California	
	Milk Advisory Board	
12:00 pm - 5:00 pm	Scorpion Tasting (while supplies last) Angela Dassow, Ph.D.	Booth 2338, Bakery Area
1:00 pm - 1:30 pm	Edible Insects: Food Trend or Food Dead End? Angela Dassow, Ph.D. of Carthage College	Booth 2338, Workshop Stage
1:45 pm - 2:30 pm	Tasty Cheesy Treats & Tequila Linda Avila of Presenture & Michelle Love of H-E-B	
2:45 pm - 3:15 pm	Achieve Grocery Optimization Through Automation Stephen Midgley	
3:30 pm - 4:00 pm	Global Store Tours: Merchandising ideas ripe for the picking from retailers around the world in key	
	growth areas Anne-Marie Roerink of 210 Analytics	
4:15 pm - 5:00 pm	Cheese and Beer Pairing Michael Landis of Michael Landis LLC	
	Tuesday, June 6	Location
8:00 am - 11:00 am	Children's Hospital of Orange County Cake Challenge	Booth 2338, Education Live
8:30 am - 9:15 am	Morning Bakery Miles Allen & Jack Ince of the IDDBA	Booth 2338, Workshop Stage
9:00 am - 12:00 pm	Scorpion Tasting (while supplies last) Angela Dassow, Ph.D.	Booth 2338, Bakery Area
9:30 am - 10:00 am	Recyclability & Reuse – How to use packaging to improve prepared food sustainability Kurt	Booth 2338, Workshop Stage
	Richars of Anchor Packaging	
10:15 am - 10:45 am	Why is Omnichannel Leadership So Urgent Today? Deena Pitzele of The Partnering Group	
11:00 am - 11:30 am	CHOC and Cake Decorating Award	